

Lemon Curd Tart

Yield: 8 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-roll-with-fruits-and-cream-recipe>

Ingredients:

- 1 rolled out round of basic tart dough, see related recipe at left
- 3 whole eggs plus 3 egg yolks, lightly beaten
- 3/4 cup sugar
- 3/4 cup fresh lemon juice strained, about 6 large lemons
- 2 tablespoons grated lemon zest finely
- 12 tablespoons unsalted butter cut into 1/4-inch cubes
- sweetened whipped cream for piping

Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 125 milligrams
4. Fat: 19 grams
5. Fiber: 1 grams
6. Protein: 3 grams
7. SaturatedFat: 11 grams
8. Sodium: 50 milligrams
9. Sugar: 20 grams

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